

Draughts

COORS LIGHT LIGHT LAGER 4.2%	16oz	22oz
Golden, CO.....	6	8.5
SMOG CITY LI'L BO PILS PILSNER 4.4%		
Torrance, CA.....	7.5	10
STELLA ARTOIS PALE LAGER 5.0%		
Leuven, Belgium.....	8	10.5
KING CRAB HONEY BLONDE ALE 5.0%		
Eureka, CA.....	7.5	10
FIRESTONE WALKER 805 BLONDE ALE 4.7%		
Paso Robles, CA.....	7.5	10
SIERRA NEVADA AMERICAN PALE ALE 5.6%		
Chico, CA.....	8	10.5
STONE DELICIOUS AMERICAN IPA 7.7%		
Escondido, CA.....	8	
BALLAST POINT SCULPIN AMERICAN IPA 7.0%		
San Diego, CA.....	9	11.5

Bottles & Cans

MICHELOB ULTRA AMERICAN LIGHT LAGER 4.2%	
St. Louis, MO.....	6.25
BUD LIGHT AMERICAN PALE LIGHT LAGER 4.2%	
St. Louis, MO.....	5.75
PACIFICO MEXICAN PILSNER 4.5%	
MEXICO.....	6.75
CORONA EXTRA MEXICAN LAGER 4.6%	
mexico.....	6.75
SAPPORO PALE LAGER 5.0%	
Tokyo, Japan.....	6.25
HEINEKEN EUROPEAN PALE LAGER 5.0%	
Amsterdam, Netherlands.....	7.25
BLUE MOON BELGIAN STYLE WHEAT 5.4%	
Golden, CO.....	6.75
GOLDEN STATE MIGHTY DRY HARD CIDER 6.3%	
Sonoma, CA.....	7.25
ST PAULI GIRL NON ALCOHOLIC 0.5%	
bremen, germany.....	6.25

Sake

HOT SAKE	(S)8.5	(L)11.5
SHO CHIKU BAI NIGORI		
unfiltered 375ml bottle...served chilled		14
SHO CHIKU BAI GINJO		
premium 300ml bottle...served chilled		18
KIKUSUI JUNMAI		
premium 300ml bottle...served chilled		24

Whiskeys

AMERICAN

BOURBON

Evan's Williams Bardstown, KY 86 proof	10.5
Jack Daniel's Old No.7 Tennessee Sour Mash Lynchburg, TN 90 proof	11.5
Bulleit Frontier Lawrenceburg, KY 90 proof	12
Maker's Mark Loretto, KY 90 proof	12.5
High West 'American Prairie' Park City, UT 92 proof	12.5
Basil Hayden Clermont, KY 80 proof	13.5
Knob Creek Clermont, KY 100 proof	13.5
Woodford Reserve Versailles, KY 90.4 proof	13.5
Booker's Small Batch Clermont, KY 121 - 130.6 proof	16.5

RYE

Jack Daniel's Straight Rye Lynchburg, TN 90 proof	11
Rittenhouse Bardstown, KY 100 proof	11.5
Templeton 4 Year Templeton, IA 80 proof	12
Michter's US1 Rye Louisville, KY 84.8 proof	14

SCOTCH

BLENDED

Monkey Shoulder Blended Malt Dufftown, Moray 80 proof	12
Chivas Regal 12 Year Keith 80 proof	13
Johnnie Walker Black Ayrshire 80 proof	13.5

SINGLE MALT

Glenlivet 12 Year Moray, Highlands 80 proof	13.5
The Macallan 12 Year Craigellachie, Moray, Speyside 86 proof	14
Laphroaig 10 Year Isle of Islay 80 proof	15
Lagavulin 16 Year Isle of Islay 86 proof	16.5
Oban 14 Year Oban, Western Highland 86 proof	16.5

Reds



ROSÉ

BIELER PERE ET FILS 'SABINE'

Aix en Provence, France 2019	10	19	37
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BOLD REDS

ALAMOS MALBEC

Mendoza, Argentina 2019	10.25	19.5	38
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PINOT NOIR

'DECOY' BY DUCKHORN VINEYARDS

California 2019	11	21	41
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NIELSON

Santa Barbara, CA 2017	12.5	24	47
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MERLOT & BORDEAUX BLENDS

14 HANDS MERLOT

Columbia Valley, Washington 2017	10.25	19.5	38
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STAG'S LEAP WINE CELLARS HANDS OF TIME

Napa Valley, California 2017			67
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CABERNET SAUVIGNON

STONE CELLARS

California 2017	9.5	18	35
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JOEL GOTT '815'

California 2018	12.5	24	47
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ROOTS RUN DEEP 'EDUCATED GUESS'

Napa, California 2017	15	29	57
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JUSTIN VINEYARDS

Paso Robles, California 2018			63
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Whites



SPARKLING

DOMAINE STE. MICHELLE BRUT

Columbia Valley, Washington NV 10 37

PINOT GRIGIO (GRIS)

DONINI PINOT GRIGIO

Veneto, Italy 2019..... 9.75 18.5 36

SANTA MARGHERITA PINOT GRIGIO

Valdadige, Italy 2019 13.5 26 51

RIESLING

C. SMITH 'KUNG FU GIRL' RIESLING

Columbia Valley, Washington 2019 10.5 20 39

SAUVIGNON BLANC

INFAMOUS GOOSE

Marlborough, New Zealand 2020..... 10.75 20.5 40

ONX 'FIELD DAY' SAUVIGNON BLANC

Templeton Gap, CA 2019 11.5 22 43

'DECOY' BY DUCKHORN VINEYARDS

Sonoma, California 2019 13 25 49

CAKEBREAD CELLARS

Napa Valley, California 2019..... 67

CLOUDY BAY

Marlborough, New Zealand 2020..... 77

CHARDONNAY

STONE CELLARS

California 2019..... 9.5 18 35

CARMEL ROAD

Monterey, California 2019..... 11 21 41

KENDALL-JACKSON VINTNER'S RESERVE

California, 2017..... 11.75 22.5 44

LA CREMA

Sonoma Coast, California 2018..... 15 29 57

JORDAN

Russian River, Sonoma, California 2018..... 17.5 34 67

ROMBAUER

Carneros, California 2019 82

Other Spirits

RUM

Matusalem Platino 9.5

Dominican Republic 80 proof

Sailor Jerry Spiced 10.5

Caribbean 92 proof

Angostura 5 Year 11

Trinidad & Tobago 80 proof

Gosling's Black Seal 11

Bermuda 80 proof

Bacardi Superior Light 11

Cuba 80 proof

Captain Morgan Spiced 11.5

St. Croix, Virgin Islands 70 proof

El Dorado 8 Year 11.5

Guyana 80 proof

Ron Zacapa 23 Year 12.5

Guatemala 80 proof

TEQUILA/MEZCAL

Cuervo 1800 Reposado 10

Jalisco 80 proof

Rancho Alegre Silver 10.5

Jalisco 80 proof

Cuervo Tradicional Silver 11.5

Jalisco 80 proof

Del Maguey 'Vida' Mezcal 11.5

Oaxaca 84 proof

Cazadores Reposado 13

Jalisco 80 proof

Patrón Silver 13.5

Atotonilco, Jalisco 80 proof

Don Julio Añejo 14.5

Atotonilco El Alto, Jalisco 80 proof

GIN

Prairie Organic 10.5

Minneapolis, MN 80 proof

Beefeater 11

London, UK 94 proof

Tanqueray 11.5

Scotland, UK 94.6 proof

Bombay Sapphire 12

Whitechurch, UK 94 proof

Plymouth 12.5

Plymouth, UK 82.4 proof

Hendrick's 13

Girvan, Scotland, UK 88 proof

VODKA

Deep Eddy Ruby Red Grapefruit 11

Dripping Springs, TX 70 proof

Absolut 11.5

Ahus, Sweden 80 proof

Stolichnaya 11.5

Moscow, Russia 80 proof

Tito's Hand Crafted 11.5

Austin, TX 80 proof

Belvedere 13

Polmos Zyrardów, Poland 80 proof

Grey Goose 13

Cognac, France 80 proof

Ketel One 13

Schiedam, The Netherlands 80 proof

Desserts

KEY LIME PIE 9.5

Nellie & Joe's Key Lime and homemade whipped cream

CREME BRULEE 10.5

creamy vanilla bean custard and a caramelized sugar top

BREAD PUDDING 11

with raisins, Jack Daniel's Whiskey sauce, and custom made vanilla bean ice cream

OLD FASHIONED CHOCOLATE CAKE 11

layers of devil's food cake and chocolate fudge with strawberry puree and homemade whipped cream

DONUTS & CREAM 11.5

Brioche donuts, cheesecake cream, caramel, candied pecans and vanilla bean ice cream

HOOLED ON BUTTER CAKE 12

with custom made vanilla bean ice cream, homemade whipped cream, and berries

NEW YORK CHEESECAKE 12

with strawberry puree and homemade whipped cream

HOMEMADE ICE CREAM 8

choice of chocolate or vanilla bean

Cocktails

TWO IF BY SEA 13.5

Grapefruit infused vodka, elderflower cordial, honey and lemon... Served up with orange flower essence

THE HERBALIST 13.5

Prairie organic gin, fresh lime juice, basil and mint...shaken and served up

DESERT ROSE 13.5

Silver tequila, Del Maguey Vida Mezcal, fresh lime, agave and hibiscus syrup...served up

PIMM'S CUP 13.5

Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda

GORDON'S CUP 13.5

London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper

THE SWIZZLE 13.5

Diplomatico Mantuano 8yr & Cruzan Aged light rums, falernum, pineapple, and lime...rinsed with absinthe and swizzled with crushed ice

CAJUN BLOODY MARY 13.5

vodka with our house made mix...served long with a cajun salt rim

BARTENDER'S SPECIAL

PATIO WEATHER 13.5

Prairie Organic Gin and fresh lime served long over ice and charged with sparkling wine

ZERO PROOF

BERRY SMASH 6.25

Fresh lemonade, mint, and raspberries

HIBISCUS LIMEADE 6.25

Fresh limeade with house made hibiscus syrup... charged with lemon-lime soda

THE SPA 6.25

Fresh limeade and cucumber charged with Regatta ginger beer

Cocktails

SMOKE ON THE WATER 12.5

Straight bourbon whiskey, maple syrup, and whiskey barrel aged bitters, with an Islay Malt mist... Smoked and served over block ice

OLD FASHIONED 12.5

Straight bourbon, sugar and bitters...served over block ice with orange essence

SOUTHERN SOUR 13.5

Straight bourbon whiskey, fresh lemon, peach liqueur, cherry bitters and egg white...shaken with vigor and served up

COMMONWEALTH 13.5

Straight bourbon whiskey, Aperol, honey, with fresh mint, raspberries and lemon... Served with crushed ice

AGAVE STING 13.5

Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim

CADILLAC MARGARITA 14.5

Silver tequila, agave syrup, fresh lime and orange juice... Served over ice with a Grand Marnier float

BEAUREGARDE 13.5

vodka, lemongrass, muddled blueberries & fresh lemon... served up

PINE AVENUE 13.5

Vodka, fresh lemon and strawberry with thyme essence... on the rocks

MOSCOW MULE 12.5

vodka, fresh lime & Regatta ginger beer...on the rocks in a classic copper mug

PIMM'S CUP 13.5

Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda

LEMON DROP 13.5

citrus vodka and fresh lemonade...served up with a sugar rim

Other Afters

COFFEE & TEA

Assorted Tazo Tea 4.5

Premium Brewed Coffee 4.5

Bailey's and Coffee 11

Irish Coffee 11

Kahlua and Coffee 11

BRANDY

Hennessy V.S. Cognac, France 80 proof 13.5

Remy Martin V.S.O.P Cognac, France 80 proof 14.5

DIGESTIFS

Averna Amaro Italy 68 proof 10

Fernet Branca Italy 78 proof 11

Amaro Nonino Quintessentia Italy 70 proof 11.5

Welcome

We've been in restaurants a long time (three generations to be precise) and we love seafood; so maybe it was inevitable that sooner or later our passion for fresh fish would get the better of us. And there's so much to be passionate about- the freshness, the flavor, the variety, the surprise.

Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential ingredients.

We put on bibs, pulled up a seat, and soaked up the seafood experience: the funny odd hand-painted signs, the no-name dishes with unforgettable flavor, the freshly harvested oysters and clams piled high like glistening treasure troves, the hand-lettered special on ancient blackboards, and the savory simmer of every combination of spices imaginable.

One thing was clear wherever we went: People put a whole lot of themselves into their restaurants and their food-love and tradition, creativity and invention. The pleasure of preparing and sharing seafood was simple and genuine, and it brought out the best in everyone. Many times we felt as if we'd been welcomed into somebody's home.

We came back so full of ideas and impressions we thought we'd burst. The next step was obvious: to let our exuberance be our guide in bringing them all together in one single, spectacular place filled with camaraderie and celebration, and the things we love best.

By the way, our journey is not over- we just want to share this leg of it with you.

-King's Fish House

"Welcome to the House that Seafood Built!"

